http://www.uwstout.edu/programs/bshrtm/

Hotel, Restaurant and Tourism Management

Introduction

Hotel, restaurant and tourism management is one of the largest and fastest growing industries in the United States. Each year, leisure time increases for thousands of Americans, and the demands on the hospitality industry are growing. Existing lodging and dining facilities are expanding and new businesses are developing to accommodate the increased demand for hospitality services.

UW-Stout's Hotel, Restaurant and Tourism Management majors receive a variety of training. The program includes studies in general education to provide students a flexible background, enabling them to adapt to a wide variety of situations in today's rapidly changing society. A choice of professional selectives provide students with flexibility to pursue a specialized field of study. The curriculum is designed to prepare competent, creative and responsible managers. Graduates are employed in the hospitality food and beverage industry, hotels and tourism facilities.

General Requirements
Bachelor of Science Degree

Total for graduation	124 credits
General Education	42 credits
Major Studies	49 credits
Professional Selectives	22 credits

A "C-" (1.67) or better is required for each course in the professional studies. A 2.5 grade point average is required for graduation.

Program Requirements

General Education

42 credits required

Communication Skills — 8 credits

ENGL-101	Freshman English – Composition or	
ENGL-111	Freshman English – Honors I	3
ENGL-102	Freshman English – Reading and Related Writing *or*	
ENGL-112	Freshman English – Honors II	3
SPCOM-100	Fundamentals of Speech	2

Analytic Reasoning — 6 credits

STAT-130	Elementary Statistics	2
MATH-118	Concepts of Mathematics (*or higher*)	4

Health and Physical Education — 2 credits

Courses must be from areas of health, physical education or nutrition.

Humanities and the Arts — 9 credits

Courses must be from three or more areas including art history, creative arts, foreign language and culture, history, literature, music appreciation, performing arts and philosophy.

Social and Behavioral Sciences — 9 credits

ECON-210 Principles of Economics I 3

Remaining courses must be from two or more areas including anthropology, geography, political science, psychology and sociology.

Natural Sciences (with Lab) — 4 credits

Technology — 2 credits

General Education Electives — 2 credits

Professional Studies — Major Requirements

49 credits required

Foundation — 14 Credits

HT-100	Introduction to Hospitality	2
FN-105	Food Service Sanitation	1
HT-121	Principles Foodservice Operations	2
HT-135	Lodging Systems	3
HT-140	Principles of Tourism	3
HT-224	Quantity Food Production	3

Operations Management — 15 Credits

ENGL-350	Business Writing	3
HT-200	Hospitality Organization Management	3
HT-350	Hospitality Diversity Management	3
HT-244	Hospitality Marketing	3
PM-280	Hospitality Facilities Management	3

Operations Leadership — 12 Credits

HT-454	Security and Risk Management	3
HT-457	Hospitality Managment Strategies	3
HT-460	Hospitality Law and Liability	3
HT-461	Hospitality Employee Relations	3

Accounting, Revenue and Sales — 15 Credits

BUACT-206	Introduction to Financial Accounting	3
BUACT-207	Introduction to Corporate and Managerial Accounting	3
HT-345	Hospitality Sales	3
HT-362	Foodservice Finance and Cost Control	3
HT-383	Revenue Optimization	3

Applied Professional Development — 4 Credits

HT-452	Hospitality Professionalism	2
HT-449	Cooperative Education/Internship	2

Professional Selectives

22 credits required

Students select courses from focus areas, with advisement, to meet program goals. Courses at the 300 or 400 level from food and nutrition (FN), golf enterprise management (GEM), hospitality and tourism (HT), property management (PM) and service management (SRVM) may be taken to reach the 22 credit level.